PRIME SKY

INDIAN MENU

STARTERS

Palak And Dal Soup
Light lentil soup with baby spinach and freshly ground spices

Mango Mint Shorba
Fresh mango mint soup with Indian herbs and spices

Indian Summer Salad
Fresh salad with cucumber, tomatoes, onions and peppers, with mango chutney

Chicken Tikka Salad
Marinated chicken breast with garden salad, chickpeas, cucumber and tomatoes

Samosa (vegetable or chicken)
Crispy fried dumplings filled with potatoes and peas or with minced chicken and hand-ground spices

Lamb Seekh Kebab
Lamb kebab with freshly ground spices, prepared in the tandu oven, served with mint sauce

Tamarind Lamb Fry
Lamb fillet strips fried in batter with sweet chili and a sauce with smoked coriander

Bhutani Prawns
King prawns fried in butter, garlic, mustard seeds and curry leaves

Hyderabadi Tikka
Chicken breast marinated in yoghurt, fresh mint and chili, served with rancien and mango chutney

MAIN COURSES

Chicken Korma
Creamy cashew nut-almond sauce with saffron and very mild spices

Chicken Tikka Masala
Marinated chicken cooked in a rich tomato sauce with onions, garlic and ginger

Chicken Kashmiri
Marinated chicken breast cooked in a spicy cashew nut sauce, which was refined with fenugreek

Butter Chicken
Tender pieces of chicken from the tandoori in a creamy tomato sauce with cream and butter, garnished with green chili and coriander

Traditional Chicken Curry
Chicken cooked in a traditional onion sauce with lots of ginger and garam masala

Duck Madras
Marinated duck breast in a spicy madras curry sauce

Lamb Vindaloo
A very spicy curry sauce with vindaloo masala, potatoes and onion chutney

Keema Matar
Minced lamb and green peas in a tomato, ginger, onion & garlic sauce

Lamb Rogan Josh
A Kashmiri Delicacy: Aromatically Seasoned Lamb Shank Slow Cooked on the Bone (Served Boneless)

Lamb Saag
Lamb cooked with spinach, ginger, garlic and ground homemade spices

Prawn Tak A Tak
Very hot, thick sauce with red onions, tomatoes, garlic and ginger

Malabari Fish and Prawn Curry
Fish and prawns cooked in a creamy coconut sauce with mustard seeds

Goa Fish Curry
Fish cooked in a creamy coconut sauce, with mustard seeds and bay leaves

Prawn Dopiaza
King prawns cooked with onions, tomatoes, ginger and garlic, seasoned with cumin and garam masala

Tandoori
Selection of chicken, lamb, fish, shrimp or cream cheese marinated with yoghurt and Indian spices, prepared in the traditional tandu oven

Biryani
The vegetables or meat are marinated and cooked along with the rice. It gets its fragrant and aromatic taste from the gentle further cooking on a low flame

Thalis
A thali includes a selection of vegetarian dishes served in small bowls, which can be accompanied by a choice of fish or meat. It is served with rice, dal, roti, naan, raita (yogurt) and a small dessert. Pickles or chutney can also be served to you on request

VEGETARIAN THALI (VEGAN VERSION AVAILABLE)
CHICKEN THALI
LAMB THALI
FISH THAL
SPICY SHRIMP THALI

MAIN COURSES VEG

Palak Panels
Cream cheese cooked with spinach, spices and a hint of cream

Aloo Baingan
Pan fried eggplant and potatoes with garlic and turmeric

Jeera Aloo
Potatoes cooked with cumin and coriander and refined with lime juice

Bhindi Masala
Pan fried okra with onions, tomatoes, ginger and garlic

Chana Masala
Chickpeas cooked in a traditional onion, garlic and ginger curry

Matar Panels
Cream cheese and peas with garlic and ginger, in a traditional curry sauce

Paneer Kadai
Marinated Indian cream cheese with onions, peppers, lots of ginger and garlic, prepared in a traditional Indian wok

Paneer Butter Masala
Cream cheese cooked in a creamy tomato sauce, topped with cream and butter and garnished with green chili and coriander

Malai Kofta
A North Indian, Mughal dish: Creamy cashew nut sauce with vegetarian cream cheese dumplings

RICE DISHES

Steamed Rice

Pilaw Rice

Onion Rice

Lemon Rice

Rice With Green Peas

BREAD

Naan Bread

Butter Naan

Garlic Naan

Garlic Onion Coriander Naan

Cheese Naan

DESSERTS

- Kulfi- Malai or Pistacchio flavored Indian Ice Cream
- Tandori Pineapple- Glazed Pineapple from the tandoor served with sorbet and brandy
- Rice Pudding- Rice cooked with milk and dry fruits (chilled)
- Mango and Passionfruit Cheese Cake- Cheese cake with mango and passion fruits
- Chocolate Lava Cake- Served with vanilla ice cream
- Chocolate Samosa- Crunchy pastry filled with milk chocolate and nutella